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The plan seems to be to find Snell crazy, send him to the hospital for a few months and then turn him loose. What a shame!

A man named Blinkeron went into a newspaper office at Belden, Neb., the other day for the purpose of whipping the editor. The latter is in the hands of the sheriff, but it is thought that he will be acquitted on the plea of self-defense.

Commercial education for Japanese girls is being agitated in view of the growing demand for female clerks, the first example of which is furnished by the Nippon railway company. The idea originated with the educational department, and the directors are required to deliberate upon the scheme and to submit a suitable plan.

Dr. Schoull, of Tunis, has discovered that the beard is simply "a happy hunting-ground" for bacilli. He has proved it upon the guinea-pig whom he has inoculated with the "material obtained from beards and mustaches," with results distressing to the guinea-pig and alarming those who had been in more or less contact with the beards and mustaches aforesaid. This is a very disagreeable discovery, and may seriously affect the popularity of a form of facial adornment which has hitherto been regarded as open to no other objection than that it is a nuisance to its wearer when in the act of taking soup.

The Chicago Tribune says: "Among all the records of the year 1899 not one stands out so conspicuously as that of the donations and bequests made for religion, educational institutions, charity, libraries, museums and galleries, and to cities for popular benefit and entertainment. No year in the history of this country has ever equaled it. The aggregate thus bestowed is $79,749,956, as compared with $23,984,900 in 1898 and $33,612,814 in 1897. In the preparation of the statistics no record has been kept of donations or bequests of less than $1000. Of the total amount stated above there has been given to educational institutions $55,851,817; to charities, $13,206,676; to churches, $2,992,593; to museums and art galleries, $2,686,500, and to libraries, $5,015,400. The record of embezzling, forgery, defaulting and bank wrecking was the smallest in the last twenty-one years. The total is $2,218,373, compared with $5,851,263 in 1898 and $11,248,084 in 1897."

CURIOSITIES OF EATING.

REMARKABLE CHANGES IN THE FEEDING HABITS OF MANKIND.

The Necessity of Food Is the Greatest Incentive For Human Action—Some Ancient Bills of Fare—Dinner Has Been a Movable Feast.

THEY are but sorry individuals who treat with scorn and contumely all that pertains to the inner man and physical demands of human nature. To them hunger is a degradation, food a constant reminder that they are but men of infinitely limited capacities. But though thus scorned and pshawed by superior minds, food and feeding form one of the eternals, says the London Standard. To all but an infinitesimal portion of human kind the necessity of food is the great origin of human action. For food human genius has achieved its greatest feats in literature, art, and racial progression. Food and the means of obtaining it form the absorbing incessant topic and aim of daily toil and scheme of the whole world. It is but a false and hypocritical pride that disdains the consideration of such an eternal factor. Hunger, not moral principles and high ideals, is the motive power of mankind.

Man made a great advance when he began to eat at fixed times, instead of, as hitherto, when he was hungry or had something to eat. The institution of meal times, as apart from the mere demands of hunger, notified a stability of society. It is curious to note the alteration in the hours for the principal meals. Dinner and supper appear to have transcended all other meals. The word "breakfast" as applied to the morning food is not known before the fifteenth century. Until comparatively recent times it appears to have been merely and literally a breaking of the fast. That dinner was emphatically the paramount, if not only, meal of the day, is shown by the early hour at which it was taken. In the fourteenth century dinner was eaten at 8 a. m. A rhyme of the period bade man rise at five, dine at nine: "At five in the evening thou mayest sup, to bed at nine, and thou shalt live to ninety and nine."

In the "Northumberland House Book" for 1512 it is set forth that the family rose at 6 a. m., broke feast at seven, dined at ten, and supped at four in the afternoon. The gates were all shut at nine, and further ingress or egress refused. At Oxford, in 1570, it was usual to dine at eleven o'clock and sup at five in the afternoon. All but the highest classes took their meals somewhat earlier. Louis XV. of France postponed dinner to two o'clock, and this time was retained until the Revolution, when 6 p. m. became the dinner hour. About the same time dinner in Germany, which had hitherto been eaten at twelve, was carried forward into the afternoon. In England Horace Walpole complained of the late practice of dining at 6 p. m., which, he grumbled, meant the evening could not begin to be spent until ten. But the progress of the dinner hour has been continuous, and the meal, which was once served as early as 10 a. m., is now, in some circles, served nearly twelve hours later. With the gradual recession of dinner and its usurpation of the place of supper, breakfast has become a solid meal, and luncheon and tea institutions. The latter is no doubt responsible for the postponement of dinner to so late an hour.

In character, as well as in time, meals have undergone complete transformation. Dinner was always the great meal of the day, and as sumptuous and extravagant as possible. So lavish did the feasts become that in the reign of Edward III. an act was passed prohibiting more than two courses being served at dinner or supper, except on certain holidays. The curious may note that this law has never been repealed, and remains on the statute book to this day. Carving was then a fine art, and the manner in which a gentleman helped himself with his dagger from the joint or bird proffered by a page gained him "no mean respect." The absence of forks led to much stress being laid upon the washing of hands before and after meals, and to the rule that the left hand alone should be dipped in the common dish, the right hand being occupied with the knife. Small forks were not introduced into use until the seventeenth century, and then guests provided their own. Pepys took his spoon and fork with him to the Lord Mayor's banquet in 1663.

The dinner of the best period of English cookery consisted of three courses, each complete in itself, and finished off with a dish of subtle device. Here is a menu of a fifteenth century dinner, which for variety, not to mention solidity, a modern chef would find hard to beat: "Baked mallard, teals roasted with sauce of almonds and butter boiled in milk. Roasted capon served with syrup of honey and pears well beaten. Roasted leg of a calf, boiled herons, sucking pig, seethed and baked, set about in gilt and a citron in his mouth. Flesh tart with sauce of quince. Second course: Roasted hedgehog with jelly of pears. Venison well baked, with many apples. Almond and white wine pudding. Boar's flesh in soft pudding. Two cranes with the gravy of a young kid. Partridge and curlew with sauce of good syrup. Third course: A peacock, roasted with grease of pig's chops, set out covered with its skin and feathers, many onions underneath him. Pears baked in syrup. Custard of cream and the eggs of hens. Wine sauce with mint and tansy well mixed. Also some small birds of all kinds laid in good wine." After these dishes—in which it may be noted "the roast beef of England" is missing—the guests retired to another room where pastry, sweetmeats and fruit were served with wines. A dinner of Charles I. was equally profuse and dainty, including indeed, "a sopp of snayles.

The English have always been essentially meat-eaters. The gospel of Covent Garden is even now held by but few. With the exception of onions, cultivated roots and herbage were unknown in Britain of the Middle Ages. What vegetables were required were imported from Holland. The introduction of the potato and its general cultivation from about 1619 form the most important event of its kind. Not until the time of the Commonwealth did the pudding obtain popularity, and even now it is relegated in the nursery. That essentially British dish, plum-pudding, has only assumed its present solid form during the last hundred years. It was originally a soup, thickened with brown bread, plums and raisins. It was abhorred by the Puritans, and not until Sir Roger de Coverley had seen a Dissenter enjoying plum-broth in his hall at Christmas had the worthy knight any hope for his moral and social condition.

Mince-pies, another Christmas dainty, were likewise religiously banned. Treatises and sermons were gravely written proving and disproving that clergymen should not eat mince-pies! Through all the changes of gastronomic fashion John Bull's taste remains but little altered. He eschews kick-shaws and delights in substantial solid dishes. His prejudice for beef-eating is very characteristic.

People Are Like Sheep.

The means employed to induce the public to buy admission tickets for the various amusements on the Esplanade of the Export Exposition are nothing short of high art. The "barkers" are schooled in this strange science, and when they talk it is not their aim to instruct, but to attract attention. The one who can send forth the most strident and ear-splitting yell and make the wildest and strangest gyrations is the one who is considered of the most value by the proprietor. A crowd may be pouring past a place of amusement without the least apparent interest except to get past, when suddenly all attention is arrested by a series of hair-raising yells. The vigorous "barker," when all eyes are turned on him, points to the door leading to his particular attraction and tells of its wonders.

At this point advantage is taken of another phase of human nature. It is a well-known fact that people are like sheep—they will follow the leader. Suddenly a man or woman, who is in the crowd for that purpose, starts boldly toward the ticket seller, and soon a steady stream is setting in the same direction.—Philadelphia Record.

Deaths From Consumption.

Owing to the mortality from consumption in the French Army, which has been for some time very heavy and has much exceeded that arising from the same cause in the German Army, a return showing the rates of mortality from this disease prevailing in different European countries has been compiled by the French military authorities. Russia heads the list with a mortality of four per thousand of its population; France and Austria-Hungary come next with three deaths per one thousand of population; Germany, Switzerland and Ireland stand in the third rank, with two deaths per thousand, while England, Scotland and Italy come last with one per thousand. But consumption is not the only disease prevalent in the French Army; enteric is a scourge, the mortality from which amounts to twenty-eight per every 10,000; whereas, in the German Army the death rate is about twelve per 10,000.—Army and Navy Journal.

The Poetry of Baldness.

Captain Charles Utley, a prominent citizen of Seattle, is not blessed with an abundance of hair. Not long ago he was arguing the advantages of hairlessness to a circle of laughing friends. One of them said jeeringly:

"I suppose you will claim that baldness it poetic?"

"Certainly; it is impossible to see a bald man in a brilliantly illuminated room without being reminded of the line: 'In the fierce light which beats about the crown.'"—Philadelphia Saturday Evening Post.

Our Model Troopships.

The army transports Logan, Meade and Thomas are model vessels for the carrying of troops, and they have an aggregate capacity of 5000 officers and men. The fittings on all of them are most elaborate, and on the Logan include folding metallic bunks, supported by steel tubes and arranged three in a tier. Shower baths and a refrigerating apparatus for preserving fresh meat for issue en route are provided. A meat-chopping machine is operated by electricity and it has a capacity of 500 pounds per hour.

The Boers' Incredible Swiftness.

One of the amazing features of the war has been the incredible swiftness with which the Boers seem able to move from place to place, taking their heavy guns with them. They get over mountains like coyotes over a prairie. They have anticipated with masterly foresight every attack or advance made by the British. And all this, too, while concealing their own designs and numbers from the enemy. Transvaal Boers and Free State Boers are all alike, and Cronje seems as shrewd a commander as Joubert.

HOUSEHOLD MATTERS.

The Newest Table Silver.

The newest silver, both for the table and for the toilet, is rather elaborate in design. Of the patterns, which are floral generally, the chrysanthemum is popular in proportion as the flower itself is and that means that it is in high favor. The leaf pattern is new. One new toilet set shows the apple blossom design. Of the thirteen pieces in the up-to-date toilet outfit eight are brushes.

A Point in Carving Etiquette.

The adept carver will not ask the guest of honor which is his or her favorite piece. We will give the one we would honor the cut of fish next the tail, that nearest the head being next choice; the Emperor's muscle and oyster of the turkey, with a bit of brown fat added as a tribute to palate discrimination; the tenderloin of steak, the hock of the leg, the tenderloin with kidney of the saddle (with some brown fat); the loin of the hare or squirrel, the rib of the sucking pig. Other guests will express their preference promptly when asked, that none may be kept waiting.—Woman's Home Companion.

Gondola Chairs.

In every one of the newly done over reception saloons there is sure to be a carved cedar gondola chair, inlaid with very pink pearl and bits of coral and softened in its curved seat by a plump pillow covered with Venetian velvet and having heavy gold tassels at its four corners. On either side of the drawing-room fireplace are also inevitably a pair of lofty-backed court chairs. These have gilded frames, perfectly straight, solid wood backs, down the center of which a strip of red velvet is fastened, velvet seats, and are occupied usually by the hostess and her most favored guest. A deep Dutch easy-chair is another one of the new-comers in the American drawing-room, and a feature now noticeable is the increasing number of foot-stools. Women are just beginning to learn again that not only against a crimson velvet cushion their slender, delicately slippered feet show to wonderful advantage, but that there is no better means of resting tired feet than by use of a footstool, and also there is no wiser precaution, when weary or under the weather, for escaping colds and neuralgia than by propping the feet upon a cushion.

The upholsterers are making footrests of many shapes and materials, stuffing them with feathers or a fine hair, and covering them with bits of handsome tapestry, bullion embroidered velvet or soft moleskin, doeskin and leather, and hanging tassels at their corners until they have become essential ornaments in any well-decorated living-room.

The Family Towel Supply.

Small hand towels for use in the average family are to be recommended. Many housekeepers take great pride in their store of towels, each a yard long and three-quarters wide, more or less, but this is an imposition on the washerwoman unless an elaborate establishment is kept up. For the average family, where one, or, at most, two girls do the work of the household, it is obviously unfair to increase the weekly washing in this way. No towel should be used by anyone more than once, certainly never by two persons; if the family supply is in the shape of small towels, perhaps twenty by twelve inches in dimension, this rule can be enforced without burdening the laundress unduly. As a rule these small towels are apt not to be of as good quality as housekeepers like, but any dealer will have them made to order for any customer at a trifling increase of cost.

The kitchen roller-towel should be abandoned, and in its place plenty of the small cheap towels provided. It is a good plan to have those intended for kitchen use banded with a certain color, which will insure their always being kept for that service. Add, too, to the equipment in the kitchen and in the family bath-room a nail-cleaner attached to a chain and fastened conveniently near the wash-bowl. To care for the nails is the last thing that occurs to the ordinary kitchen-maid, but this hint brought to her notice every time she washes her hands will, after a while, be taken by the most careless of maids. These nail-brushes and can be had of dealers who supply the State.

Recipes.

Custard Apple Pudding—Pare and core six nice apples, place them in a pudding dish, put a little sugar in center of each one, place the dish in a hot oven and bake till nearly done, mix three half pints milk with four eggs, three tablespoonfuls sugar, one teaspoonful vanilla; pour this over the apples, return to the oven and bake till the custard is firm; serve ice cold.

Banburys—Make a nice puff paste, roll it out the usual thickness for pies, then cut into pieces with a large biscuit cutter; pile one tablespoonful of the filling on half of each round of paste, wet the edges and fold the other half over; press edges together; bake in a hot oven for fifteen minutes. Filling for same: Two cups of chopped raisins, one cup sugar, one egg, one lemon; mix thoroughly.

Liver Toast—Boil a half-pound liver for fifteen minutes, chop it extremely fine and season with pepper and salt. Make a brown sauce by cooking together a tablespoonful, each, of butter and browned flour and pouring on them a pint of beef stock. Stir until smooth, season with kitchen bouquet and beat into the sauce the minced liver. Cook, still stirring, for a minute, and pour all upon slices of buttered toast.

Great Britain imported butter during the year 1898 to the value of $77,000,000.